Prestige®

60cm Natural Gas Hob

Can be converted to LP Gas using the kits supplied

GH60

User Guide & Installation Handbook

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If you smell gas:

Do not try to light any appliance. Do not touch any electrical switch.

Call the Gas Emergency Helpline at TRANSCO on: **0800 111999**

Introduction

Thank you for purchasing this new Prestige® Gas Hob.
Its stylish and practical design will enhance your kitchen and make cooking a pleasure. Even if you have used a gas hob before, it is important that you read these instructions thoroughly before starting to cook, paying particular attention to the installation and safety instructions.

If you have any problems with installing, operating, or cooking with your hob, please check through these instructions thoroughly to make sure that you have not missed anything.
If you still need help, then please contact us using the number on the back of this book (including a daytime telephone number if possible).
Should you require a service engineers visit, please call the number on your receipt.

Please quote the model and serial number with all enquiries. This can be found on the rating plate on the underside of the hob.

WARNING! For your own safety, make sure that these instructions on installation, use and maintenance are followed.

We advise you to keep these instructions in a safe place for future reference.
If you sell or transfer ownership of this product, please pass on these instructions to the new owner.

About Your Hob

GH60

4 burner hob in stainless steel.
Enamel pansupports.
Automatic ignition.

Burner Type	Rating (kW)
Rapid (large)	2.5
Semi-Rapid (medium)	1.8
Auxiliary (small)	1.1

Care and Cleaning

TURN OFF THE HOB ELECTRICITY SUPPLY BEFORE CLEANING.

VITREOUS ENAMEL
Burner caps, pansupports.
Use a cloth wrung out in hot soapy water. Stubborn stains can be removed with a cream paste approved by the Vitreous Enamel Development Council, liquid cleaner or by rubbing with soap filled pads.

STAINLESS STEEL
Hot plate spillage tray, Hotplate burner bodies.
It is advisable to clean the spillage tray regularly to prevent any build up of soiling which may detract from the appearance of the appliance. The recommended method of cleaning is to wipe over the entire spillage tray with a soft cloth wrung out in warm water, or mild non-abrasive cleaner. (If in doubt try the cleaner on a small area which is not noticeable in normal use), then after wiping with a cloth wrung out in clear water, dry with a soft clean cloth.

Use a nylon brush to remove any cleaning materials, water or dirt from the hotplate burner bodies. After cleaning, wipe dry and refit to the hob ensuring they are correctly seated.

Check parts are reassembled correctly by lighting the burners and allowing to dry out.

PLASTIC
Control knobs.
Wipe with a cloth wrung out in hot soapy water.

Safety Instructions

Ensure that these notes and that the whole of this instruction book are thoroughly read and understood before installation or operation of the hob.
The instructions are provided in the interest of your safety.

GAS SAFETY (INSTALLATION & USE) REGULATIONS

1. It is the law that all gas appliances are installed by competent persons in accordance with the current edition of the above regulations. It is in your interest and that of safety to ensure compliance with the law.

2. Repairs or servicing of this product must only be carried out by an authorised service agent using only approved parts.

3. No attempt must be made to modify this appliance.

4. Cooking appliances become very hot in use, therefore ensure children and pets are kept away. The use of oven gloves is recommended when during use.

5. Do not allow children to operate or play with any part of the appliance.

6. Do not use unstable pans and position handle away from the edge of the hob. The use of a suitable hob guard is recommended.

7. In the interests of safety and hygiene, ensure the hob is kept clean as a build up of grease could cause fire.

8. This appliance is designed for domestic cooking only, commercial catering may invalidate the warranty.

9. Do not cover the hob or place combustible materials on or near the surface even when the hob is not in use.

10. Do not fill deep fat frying pans more than one third full of oil. Do not leave unattended.

11. Before cleaning the hob, switch off at the mains.

12. When finished cooking, switch all controls off and allow to cool.

13. If you sell or transfer ownership of this product, please pass on these instructions to the new owner.

14. If uncertain of any points, please call the Customer Care Centre.

Installation Instructions

TECHNICAL INFORMATION

- **The installation, the adjustments, conversions and maintenance listed in this part must only be carried out by qualified persons.**

- **The safety and automatic adjustment devices of the appliance may only be modified by an authorised Belling service agent.**

- **The installation of this gas hob must comply with the standards in force.**

- **This appliance is not connected to a flue for discharge of the combustion products; therefore, it must be connected in compliance with the above mentioned installation rules. Particular attention must be paid to the instructions given below for ventilation and aeration.**

LOCATION

The cooker may be located in a kitchen, kitchen/diner or a bed-sitting room, but not in a room containing a bath or shower. The hob must not be installed in a bed-sitting room of less than 20 m^3.
LPG models shall not be installed in a room or internal space below ground level, e.g. in a basement.

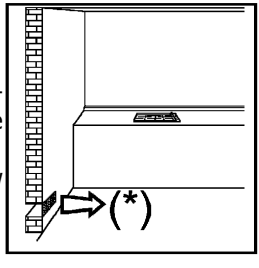


FIG. 1

PROVISION FOR VENTILATION

The room containing the cooker should have an air supply in accordance with BS 5440: Part 2.
The room must have an opening window or equivalent; some rooms may also require a permanent vent. If the room has a volume between 5 and 10 m^3, it will require an air vent of 50 cm^2 effective area unless it has a door which opens directly to outside. If the room has a volume of less than 5 m^3, it will require an air vent of 100 cm^2 effective area (fig. 1). If there are other fuel burning appliances in the same room, BS 5440: Part 2 should be consulted to determine air vent requirements.

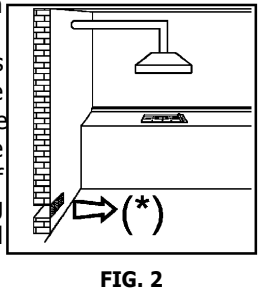


FIG. 2

NOTE: the use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Always ensure that the kitchen is well ventilated; keep natural ventilation holes open or install a mechanical ventilation device (fig. 2).
In particular, when using the grill or more than one hotplate burner, open a window if a mechanical ventilation device is not operating (fig. 3).
(*) Air inlet - minimum section: 100 cm^2

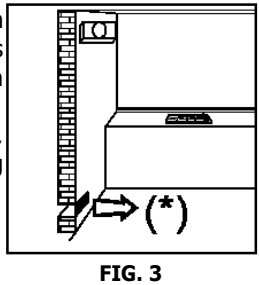


FIG. 3

Installation Instructions

UNPACKING THE APPLIANCE

Remove all packaging before use and check to make sure that the appliance is in perfect condition. If you have any doubts do not use the appliance and call your supplier.

Some parts on the appliance are protected by a plastic film. This protective film must be removed before the appliance is used. We recommend carefully slitting the plastic film along the edges with a sharp knife or pin.

The packaging materials should carefully discarded and not left within easy reach of children as they are a potential safety hazard.

INSTALLING AND FIXING THE HOB

Your hob can be fitted to any worktop with a thickness of 30 to 40 mm.
No overhanging surface or cooker hood should be closer to the hotplate than 750 mm (29 1/2"). Fix in position in accordance with fig. 9.
If fitting a 600 mm bridging unit above the hob unit, the sides of adjacent cabinets may be lower than 750 mm, down to 336 mm depending on the cabinets fitted, provided that they are resistant to heat and steam.
The hob has a special seal which prevents liquid from entering the cabinet. Follow these instructions in order to correctly apply this seal:

- detach the seals from their backing, checking that the transparent protection still adheres to the seal itself.
- Turn over the hob and correctly position seal "E" (fig. 5) under the edge of the hob itself, so that the outer part of the seal itself perfectly matches the outer edge of the hob. The ends of the strips must fit together without overlapping.
- Evenly and securely fix the seal to the hob, pressing it firmly in place.
- Remove the strip of protective paper from the seal. Insert the hooks "S" into their relative housings "H" on the hob and place into the prepared hole in the cabinet. Lock in place with the relative fixing screws "F" (see fig. 6).

A	B	C	D	E
553	473	67.5	59.5	175 min.

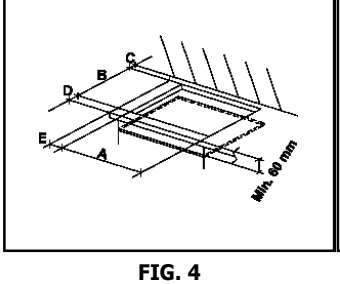


FIG. 4

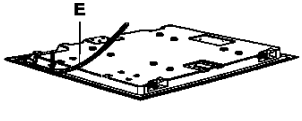


FIG. 5

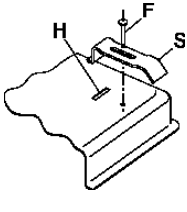


FIG. 6

Installation Instructions

GAS CONNECTION
The appliance's gas inlet fitting is a 1/2" male threaded cylindrical gas type in accordance with the ISO 7-1 standards. Make the connection using rigid pipe.

ELECTRICAL CONNECTION
This appliance must be connected by a competent person, using fixed wiring via a double pole switched fused spur outlet, with a contact separation of at least 3mm in all poles.

We recommend that the appliance is connected by a qualified electrician who will comply with I.E.E. regulations.

The wires in the mains lead are coloured in accordance with the following code: Green & Yellow = Earth, Blue = Neutral, Brown = Live.

Installation Instructions

This appliance is factory set for **NATURAL GAS** at 20mbar **ONLY.**
The hob is suitable for conversion to Liquid Petroleum Gas (BUTANE (G30) at 28-30 mbar and PROPANE (G31) at 37 mbar by the following procedure using the kit supplied.
If you require a replacement kit, please contact our spares department on 0870 458 9695 and give the model number from the databadge on your appliance.

- **Replace the injectors with the corresponding injector from the table on page below.**
  First remove the burner caps and rings and with a socket spanner "B", unscrew injector "A" (see fig. 7).

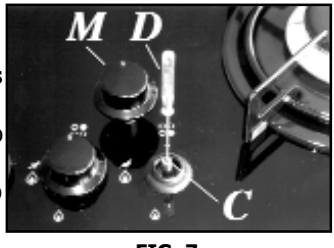


FIG. 7

- **The adjustment of the reduced rate position is as follows (fig. 8):**
  light the burner and turn the knob fully anti-clockwise to reduced rate position.
  Remove the knob "M" which is simply inserted onto tap stem.
  Insert a small screwdriver "D" into the top shaft "C" and turn the bypass screw left or right until flame of the burner is correctly regulated at the low position.

- Make sure that when turning quickly from "Full on" position to reduced rate position that the burner does not extinguish.

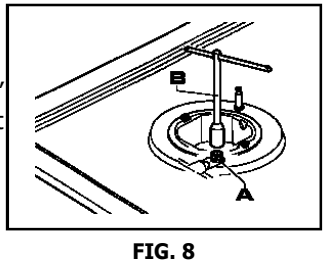


FIG. 8

INJECTOR REPLACEMENT TABLE

BURNERS	GAS	NORMAL PRESSURE	NORMAL RATE		INJECTOR DIAMETER	NOMINAL HEAT INPUT (W)		BY PASS
DESCRIPTION		mbar	g/h	l/h	1/100 mm	MIN.	MAX.	1/100 mm
Rapid (large)	BUTANE	28 - 30	204		83	750	2500	41
	PROPANE	37	200		83	750	2500	41
	NATURAL	20		267	117 S	750	2500	41
Semi-rapid (medium)	BUTANE	28 - 30	127		65	500	1750	32
	PROPANE	37	125		65	500	1750	32
	NATURAL	20		167	97 Z	500	1750	32
Auxiliary (small)	BUTANE	28 - 30	73		50	400	1000	30
	PROPANE	37	71		50	400	1000	30
	NATURAL	20		95	72 X	400	1000	30

LIGHTING THE BURNERS

1. To light the hotplate push in the appropriate control knob and turn anti-clockwise to the large flame symbol (fig. 9).
2. Keep the knob depressed until the burner lights.
3. Turn the tap to the required setting.
4. Return control knob to the OFF position following use.

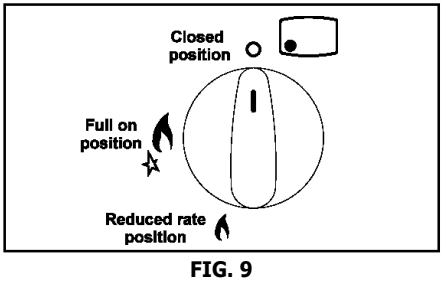


FIG. 9

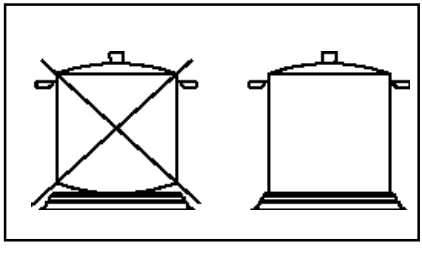


FIG. 10

NOTE: matches can be used to light the burners in the event of a power failure.

Use an appropriately sized pan and with flat bottom for each burner (see the table below and fig. 10).
When the contents of the pan start to boil, turn the knob down to reduced rate position.
Always put a lid on the pan.

Burners	Rapid (large) 2.5kW	Semi-rapid (medium) 1.8kW	Auxiliary (small) 1.1kW
Ø pans in cm	20 - 22	16 - 18	10 - 14

Troubleshooting

Check the guide below if there is a problem with your hob.

UNEVEN OR YELLOW FLAME RATHER THAN BLUE

Switch off and check the following points:

1. Are the burners fitted correctly?
2. Are the holes in the burner clear?
3. Check that no dust has fallen into the flame turning it yellow.

BURNER FAILING TO IGNITE?

Check that the power is turned on or that the fuse has not blown.
Make sure that the ignitor isn't coated with food spillage.

SPARK BUT NO GAS?

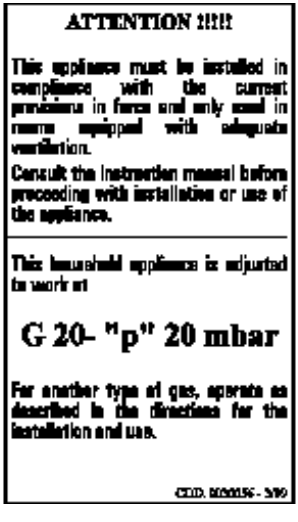
Make sure the gas is turned on.
Check that the burner holes are not blocked.

SMELL GAS?

Check to see if any gas tap has been left on.
If they are off, switch off gas at mains and call a service agent.
DO NOT search with a naked flame, strike any matches or press ignitor.

STILL NOT WORKING?

Call the service agent.


ATTENTION !!!!!
This appliance must be installed in compliance with the current provisions in force and only used in rooms equipped with adequate ventilation.
Consult the instruction manual before proceeding with installation or use of the appliance.
This household appliance is adjusted to work on
G 20- "p" 20 mbar
For another type of gas, operate as described in the directions for the installation and use.

Service Record

Please record your model number and serial number in the space below.

Where are my model and serial numbers?

Freestanding HL appliances:	base of storage drawer
Freestanding appliances:	front frame near oven cavity
Built in oven:	front frame near oven cavity
Hobs:	base plate of the hob

Having these numbers to hand will help us to help you, quickly and more efficiently. When contacting us, please use the Customer Care number supplied.

Model Number									
Serial Number									

Date of purchase	Installer stamp / Printed name	Date of installation
Place of purchase:		

Date	Part(s) replaced	Engineers Stamp/ Printed Name

If something doesn't seem to work. . .

If there is something about your appliance which you do not undertand and you live in the UK you can phone our help line during normal office hours on:

0113 279 3520

If you need a service engineer please phone the number on your sale receipt.

Calls are charged at standard rates.

We apologise for any inconvenience caused by minor inconsistencies in these instructions, which may occur as a result of product improvement and development.

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